



WAKEFIELD

MASTERSTROKE

EVERY WINE WE CRAFT IS BORN FROM A MASTERSTROKE: A DECISION THAT CHANGED THE COURSE OF AUSTRALIAN WINEMAKING. PAYING TRIBUTE TO THAT MASTERSTROKE, WE DEMONSTRATE OUR PASSION FOR REGIONAL DISCOVERY AND WINEMAKING ARTISTRY. THIS RANGE OFFERS THE ULTIMATE EXPRESSIONS OF VARIETAL CHARACTER AND CHAMPIONS THE DIVERSE REGIONAL TERROIR WHERE EACH VARIETAL SHINES.

CABERNET SHIRAZ 2016

REGION

Clare Valley

VINTAGE CONDITIONS

In the Clare Valley, rainfall was below average for the season leading up to vintage 2016 but it was not the amount that had the biggest impact; it was the timing. Mother Nature saw fit to dole out just the right amount of water at just the right time for maximum positive impact. In fact, this was just one of the factors at play when it comes to the vintage being lauded as one of the greats. Firstly, the vines were stress free heading into the winter period, creating the potential for a superior crop. Secondly, conditions were ideal during flowering and then lastly, the threat of frost did not eventuate. All these conditions combined to create what can be described as the perfect vintage.

COLOUR

At release, the wine is a deep brick red with an evolving crimson hue.

NOSE

The wine displays complex, intermingling aromas of plums, spice and red fruits with subtle overtones of chocolate, mint and violets along with an appealing 'tea-like' herbaceousness and finally cedar and spice from high-quality oak maturation.

PALATE

The wine displays sublimely supple texture with fine tannins melding together for a mouth filling completeness. Shiraz delivers rich and plump dark plum to the mid palate whilst blackcurrent, dark chocolate and mint characters from the Cabernet Sauvignon drives the long and memorable finish. A complex, layered wine showing excellent evolution at release.

OAK MATURATION

The wine was matured in a combination of French (70%) and American (30%) oak barrels for a period of 22 months before being bottled.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a long term under ideal conditions.

TECHNICAL DETAILS

Alcohol	14.0%	Acid	6.86g/litre
PH	3.47	Residual Sugar	1.23g/litre

